Memories of China



## **BUBBLE TEA**

THAI TEA, MILK & TAPIOCA BOBA	550
MATCHA GREEN TEA, MILK & TAPIOCA BOBA	550
BROWN SUGAR, MILK & TAPIOCA BOBA	550
PEACHED ICE TEA WITH PASSION FRUIT POPPING BOBA	550
EARLY GREY & RASPBERRY ICE TEA WITH STRAWBERRY POPPING BOBA	550

# SIGNATURE COCKTAILS

RED DRAGON  Our adaptation of a classic whisky cocktail features bold flavours of Szechuan pepper, smoky whisky, vermouth, and bitters, creating a tantalizing and aromatic experience.	1150
SAKE COOLER A cold sake and mint shrub, blended with fresh pomegranate juice and sappan wood syrup, then topped up with soda water	900
JADE PALACE Blend of raspberry and hibiscus tisane in London dry gin, complemented by house-made blue pea syrup and owa leaf from our herb garden.	775
THE CHINESE OPERA A concoction crafted with a blend of peanut butter rum and edamame tequila, mixed with fresh citrus, and elegantly garnished with sesame seeds.	775
SPICE ROUTE  Dry ginger syrup, blended with anise and freshly pressed carrot juice, harmoniously combined with London dry gin and ginger ale.	775
KUNG FU A bold and experimental twist on the traditional Bloody Mary, featuring vodka infusions of our spicy soy and chicken broth, is sure to intrigue and delight your palate.	775
BASIL GIMLET  A representation of our herb garden involves steeping fresh basil in our house brine solution and combining it with London dry gin, resulting in a harmonious concoction.	775

Our standard serving measure is 30ml for spirits and 150ml for wines. All prices are in Indian rupees and exclusive of taxes. Alcohol will not be served to patrons under 21 years of age

### DRAGON YEAR SIGNATURE

#### **APPETIZER**

年货水煮白菜水饺

900 250 Kcal

广式蒸虾涌粉丝卷

800 69 Kcal

XO酱烧肉蟹

■ Wok Fried Crab in Xo Sauce ■ ● ● 2000 260 Kcal

芥辣香酱炒虾球

■ Mustard Chilli Prawns with Honey Beans ■ 2300 **125 Kcal** 

京都炸鸡球

■ Chef's Special Crispy Chicken in Peking Sauce 1800

豉油皇煎大虾

■ Deep Fried Tiger Prawns with Ginger, Spring Onion and Soya \*\*//
■ Tiger Prawns with Ginger, Spring Onion and Soya \*\*//
■ Tiger Prawns with Ginger, Spring Onion and Soya \*\*//
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■ Tiger Prawns with Ginger Prawns with Gi 2300

避风塘炒石斑鱼柳

2200 199 Kcal

重庆香炸原条鲳鱼

 □ Crispy Whole Pomfret with Green Chilli Pepper \* 2200 **Chongging Style** 169 Kcal

香辣牛肉粒

■ Diced Tenderloin in Szechuan Xiang La Sauce 1400 111 Kcal

















•	老干妈炸槟榔芋 Crispy Taro Lao Gan Sauce ▮◢ 110 Kcal	1150
•	干辣子马蹄肉 Dry Chilli Waterchestnut ●  97 Kcal	1150
	SOUP	
•	羊肚菌 ,牛肝菌汤 ( 鸡肉 · 素菜 · 蟹肉 ) Porcini Mushrooms, Morel Soup 700   750 (Vegetables, Chicken, Seafood, Crab Meat) ▮ 110 Kcal	800
•	老坛酸菜粉丝汤(鸡肉·海鲜·蟹肉) Homemade Pickled Vegetables Glass Noodles Soup (Vegetables, Chicken, Seafood) 115 Kcal	750
	MAIN COURSE	
A	蒸龙虾和菊花刀豆腐 Steamed Lobster and Silken Tofu Homemade Soya Sauce ▮▮↓ 105 Kcal	3500
A	蒜茸蒸带子 Steamed Scallops with Burnt Garlic ▮● 137 Kcal	2200
A	紫茄鱼香大虾 Eggplant and Prawns in Szechuan Yuxiang Sauce ● ● ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■	2200
	双椒炒鸡球 Diced Chicken Green Pepper Chilli with Garlic 89 Kcal	1800

卤汁烧鸡配塘菜 ■ Spicy Tender Chicken with Pokchoy ▮◀ 178.1 Kcal	1800
香煎黑椒猪排  Pan Fried Pork Chops in Chefs Special Black Pepper Sauce * 4 cp  285 Kcal	1700
豆辣羊肉丝西葫芦炒  Stir Fried Sliced Lamb with Black Beans and Peppers   240 Kcal	1900
香干炒回锅肉  Stir Fried Roasted Pork and Smoked Tofu with Leeks ** CP  283 Kcal	1400
红烧素鸭火鸭片 ▲ Sautéed Mock Meat and Roasted Duck with Soya Sauce ▮▮ 336 Kcal	2300
青红辣椒炒排骨 ▲ Stir Fried Pork Spare Ribs with Spicy Pepper Hunan Style ▮ cp 162 Kcal	1700
青红辣椒炒排骨 ■ Stir Fried Water Chestnut with Kidney Red Beans ● <b>4</b> <b>107 Kcal</b>	1150
怪味蒸菊花豆腐  Steamed Silken Tofu in Chef's Spicy Homemade Sauce  337 Kcal	1400
清炒木耳菜 ■ Stir Fried Basella Leaves with Garlic   120 Kcal	1300
醋炒藕片 ■ Stir Fried Lotus Stem with Garlic and White Vinegar ♥ 74 Kcal	1300
Vegetarian  Non Vegetarian CP Contains Pork      Molucus Eggs Fish Lupin Soya Milk Peanuts Oluten Crutaceans Mutuard Nuts Seasone Celer  All prices are in INR and are exclusive of any applicable Taxes. We levy no service cha	y Sulphites

• Pan	双炒西芹芦笋 n Fried Celery and Asparagus with Fresh Red Pepper♪♥ Kcal	1300
<ul><li>Mix</li></ul>	b 鲜菇羊肚菌煲 ged Wild Mushrooms, Morel Mushrooms with Yakiniku Sauce <b>愛</b> ♥ Kcal	1300
Stir	子炒芽菜榨菜豆干 Fried Beans Sprout, Zha Cai, Fried Tofu and Red Chilli ▮ Kcal	1300
Slic	弱茄子 ed Eggplant Gan Guo Sauce in Hunan Style <b>愛</b> ♥ Kcal	1300
<ul><li>Dry</li></ul>	F煸四季豆 Cooked Haricot Beans, Fried Tofu in Chengdu Style <b>4</b> <b>Kcal</b>	1300
• Mo	文土豆素鸡煲 ck Meat and Baby Potatoes in Spicy Clay Pot <b>4</b> B <mark>Kcal</mark>	1500
■ Ste	東椒豆豉蒸槟榔芋头 amed Taro with Pickled Chilli Sauce♥ O <mark>kcal</mark>	1300
● Frie	z炒饭 (鸡肉·海鲜·肉类 ) ed Rice with Homemade Pickled Vegetables 950   1050   getables, Chicken, Mixed Meat, Seafood) ▶##	1250
Stir	東輔片 Fried Noodles with Wild Mushrooms in chuan Xiang La Sauce <b>#</b>	1000
DE	SSERTS	
■ Ste	图包配荔枝 amed Dates Paste and Nuts Bun with Lychee G Kcal	700
	E Vegetarian A Non Vegetarian CP Contains Pork  Molucus Eggs Fish Lupin Soyn Mill Peanus Given Crustaceans Mustard Nuts Seame Celey  All prices are in INR and are exclusive of any applicable Taxes. We levy no service charge	A Sulphites

## RESTAURANT'S FAVOURITES

■ Spicy Crispy Prawn, Golden Garlic and Cilantro	2000
■ Traditional Steamed Prawn Dumpling Har Gow *** 412 Kcal	850
☑ Crispy Prawn Roll Chung Fan ♣ ♦ 4 ★ 838 Kcal	850
■ Dry Chilli Chicken, Tossed with Spicy Infused Oil *	1375
■ Konjee Crispy Lamb  ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■ ■	1550
■ Dry Chilli Fish Hunan Style 1007 Kcal	1900
■ Double Fresh Chilli Chicken with Szechuan Pepper  \$\infty\$ \$\bigs\\$ 307.2 Kcal	1375
■ Wok Fried Chicken with Dried Chilli, Kung-pao Style   690 Kcal	1650
■ Black Pepper Chilli Lobster (With Shell)   1700 Kcal	3550
■ Traditional Roasted Peking Duck (Full/half)   3785 kcal  5300 g  5	/ 3100
■ Stir Fried Prawn with Asparagus in Homemade Xo Sauce ♣ ◆ ◆ ◆ ◆ 290.2 Kcal	2200
■ Steamed Grouper Fish With Light Soya Sauce / Szechuan Xiang La Sauce / Szechuan Ma La Sauce / Hunan Preserved Chilli Sauce	2200
<ul><li>Asparagus and Edamame Dumplings</li><li>240 Kcal</li></ul>	800
Lotus Stem and Water Chestnuts Honey Chilli with Sesame Seeds 795 Kcal	1155
<ul><li>Stir Fried Chinese Greens with Burnt Garlic</li><li>200 Kcal</li></ul>	1375
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### WINES

By Bottle(	750ML
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Wine New Zealand Framingham Marlborough Riesling	INR 6200
Wine South African Rupert Rothschild Baroness Nadine Chardonnay 2007 White	INR 5800
Wine Italian Ceretto Langhe Arneis Blange 2008 White	INR 3900
Wine Californian Kendall Jackson Vinters Reserve Chardonnay 2008 White	INR 3600
Wine Australian D'Arenberg The Olive Grove Chardonnay 2005 White	INR 3500

#### **RED WINE**

Wine Spanish Mas La Plana Torres Red Vintage	INR 11900
Wine South African Wolftrap Boekenhoutskloof Franscchoek Chocolate Block	INR 15200
Wine South African Nederburg Masters Reserve Pinotage 2008 Red	INR 4800
Wine French Cadet d'Oc Baron Philips De Rothschild 2012 Cabernet Sauvignon	INR 4200
Wine South African The Wolftrap Boekenhoutskloof	INR 4200

#### **ROSE**

**INR 4800** Wine South African Boekenhoutskloof The Wolftrap Rose

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